



## Christmas Day Lunch 2023

**\$240 per person (food only)** [Children – under 10yo \$100]

[Deposit of \$100pp required to **make a booking**]

**FULLY BOOKED**

### **SAMPLE Menu**

\*\*\* **Set starter** \*\*\*

Hiramasa **kingfish** crudo, citrus cured **scallop**,  
whipped cod roe, yuzu dressing

\*\*\* **entrees** \*\*\*

Mooloolaba **prawn** & salmon **raviolo**, prawn–bisque

Tempura **zucchini flowers**, salt-baked beetroot,  
Chevre & dolcelatte gorgonzola, burnt honey vin cotto

Grilled Otway, free range **pork loin**,  
shredded cabbage & apple slaw, mustard fruit sauce

\*\*\* **main courses** \*\*\*

Miso-baked Patagonian **toothfish**  
pickled kohlrabi, blue swimmer crab sauce

Honey glazed **duck** breast, duck leg ‘cotechino’ sausage,  
sweetcorn polenta, baby corn, semi-dried muscat grapes

Char grilled Black Angus **beef scotch-fillet**, Maderia sauce,  
king brown mushroom, potato mash, salsa verde

\*\*\* **‘la dolce vita’** \*\*\*

*Your own plate of 4 small sweet treats*

Christmas pudding, brandy custard

Lydia’s Peach Melba **pavlova**

Yuzu–honey **parfait**, passionfruit syrup

Dark **chocolate** mousse delice, Amarena cherry

*We are a fully licensed restaurant; however we do also allow our guests to  
BYO special bottles of wine. The corkage charge **\$60 per bottle**.*